

Avoid Franken-BAC!



Keep Halloween Safe, Not Scary

Halloween is spooky enough without BAC! (foodborne bacteria) crashing the party. Take the scary out of Halloween treats with these tips:

- Eat only factory-wrapped treats. Avoid eating homemade treats unless you know the cook well.
- When whipping up Halloween treats, don't taste dough and batters that contain uncooked eggs.
- Scare BAC! away by keeping all perishable foods chilled until serving time.
- Beware of spooky cider! Unpasteurized juice or cider can contain harmful bacteria such as Salmonella. To stay safe, always serve pasteurized products at your parties.

[More Halloween food safety tips](#) and a [kid-friendly flyer](#)